

# Waizen

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- Gravity **10.7 BLG**
- ABV ---
- IBU **17**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 3 kg (66.7%)   | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 1.3 kg (28.9%) | 80 %  | 6   |
| Grain | Weyermann - Carapils | 0.2 kg (4.4%)  | 78 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 20 g   | 60 min | 5.5 %      |
| Boil    | Tradition | 10 g   | 15 min | 5.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | ---        |